

# bocadillos



👉 \$2 off during happy hour 👈

<b>quesadilla de chicharron</b> 👈	<b>16</b>
housemade chicharron, chile fresno & chile dulce salsa, nopale salad	
<b>avocado relleno</b> 👈	<b>11</b>
filled with artichoke hearts, roasted jalapeño, cream cheese, cotija	
<b>hurarache</b> 👈	<b>10</b>
beef barbacoa, nopal, tomatillo salsa, nopale salad, refried bean-stuffed corn masa	
<b>tres salsas y chips</b>	<b>4</b>
three house-made seasonal salsas, fresh corn tortilla chips	
<b>guacamole al tres</b>	<b>10</b>
chile, tomato, onion	
<b>street tacos</b> 👈	<b>5</b>
a la carte chicken   pork   jardín	
<b>chef selection</b>	<b>AQ</b>
seasonal taco	
<b>chile verde</b> 👈	<b>8</b>
pork shoulder, roasted potato tomatillo-cilantro salsa, with corn tortillas	
<b>queso fundido</b> 👈	<b>13</b>
chorizo rojo con papas, chile anaheim, roasted corn	
<b>ceviche*</b>	<b>16</b>
mexican shrimp, avocado, nectarine, jicama, heirloom tomato, grilled jalapeño vinaigrette	
<b>ensalada de calle</b> 👈	<b>12</b>
summer melon, cucumber, watermelon, chile serrano, pepitas	
<b>torta ahogada</b> 👈	<b>14</b>
housemade carnitas, queso mixto, avocado, escabeche, drowned in adobo salsa	

\*Consuming raw or undercooked meat may increase your risk of foodborne illness.

~ 6% surcharge added for San Francisco employer mandates ~